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First Class Service
PLENTY OF CLEAN TOWELS
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The old Reliable SPRINGFIELD FIRE
FIRE & MARINE CO.—They always pay

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Does a general Transfer and Liv-
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We get you there when the autos
can't—**Snow and mud do not**
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Home Cooked Meals our Specialty
Come to us for your dinner when
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Beal & French
Funeral Directors and Licensed Embalmers
Mountainair, N. M.
We will have a full line of new cas-
kets and can give you best service
Mrs. J. A. BEAL, CHESTER T. FRENCH,
Mountainair, N. M. Albuquerque, N. M.

Smiles

A friend reports that he overheard this in the book department of one of our big stores:

Customer—"Have you 'Arnold's poem?'"

Salesgirl (turning to head of department)—"Miss Simpson, have we Benedict Arnold's poems?"

"Father," said a small boy, "what is a demagogue?"

"A demagogue, my son, is a man who can rock the boat himself and persuade everybody that there's a terrible storm at sea."

"Have you purchased your new car yet, Mrs. Noorich?" asked the visitor.
"No, Mr. Smithers, I ain't. I can't make up my mind whether to get a gasoline car or a limousine car. Maybe you can tell me—does limousine smell as bad as gasoline?" inquired the lady.

New Merchant—"How big an 'ad' would you advise?"

Advertising Man—"That depends on how many fons of customers your store floor will sustain. You wouldn't want 'em to break through into the cellar, of course."

Motormaniac—"What do you think is the most difficult thing for a beginner to learn about an automobile?"

Frahenstein—"To keep from talking about it all the time."

"Is your chauffeur an expert?"

"Yes, indeed," replied Mr. Chuggius. "He can explain in a most interesting way exactly why the car isn't running most of the time."

With but three minutes to catch his train, the traveling salesman inquired of the street-car conductor, "Can't you go faster than this?"

"Yes," the bell-ringer replied, "but I have to stay with my car."

"Are you going to the Exposition?"

"Nope; can't afford it."

"But your wife bought an entire new outfit to wear at the Exposition."

"That's why we can't afford it."

A reporter on a country paper had visited the court for a number of days in succession without raising a story, and he complained; "What's the reason there is on crime stuff around here any more, Judge?" "Kain't tell, bub, 'less'n th' constable is gittin' a leetle bit laxative," answered the justice.—St. Louis Post-Dispatch.

A pompous physician who was inclined to criticize others was watching a stone-mason build a fence for his neighbor, and thought the mason was using too much mortar. He said:

"Jim, mortar covers up a good many mistakes, does it not?"

"Yes, doctor," replied the mason, "and so does the spade."

Simmons had returned from his vacation.

"I certainly enjoyed the husking-bees," he said to a young woman. "Were you ever in the country during the season of husking-bees?"

"Husking-bees!" exclaimed the girl; "why, of course not! How do you husk a bee, anyway, Mr. Simmons?"

"The trust has two rolling-mills—one at Pittsburgh, the other at Washington."

"What do they roll at the Washington mill? Rails?"

"Logs."

"Men are always late. I have waited here since 6 o'clock for my husband to come; and it is now 7:30."

"At what hour were you to meet him?" asked the woman who had joined her.

"At 5 o'clock."

"So Miss Banger played for you? She claims that she can make the piano speak."

"Well, I'll bet if it spoke it would say: 'Woman, you have played me false.'"

"Pa, what are fortunes of war?"

"The moving picture rights, my boy."

Tested Recipes

(In this column each week will be found a number of Tested Recipes. By clipping these and pasting in a note book, a complete book of tried recipes may be gathered. We will be glad to print any favorite recipes of our readers.—Ed.)

Cooked Carrots

Peel and dice carrots, then put them in a kettle with salt water enough to cover and cook till done. Drain off the salt water and put cream or milk over, enough to cover. Add a little sugar, pepper, butter or bacon drippings and bring this to the boiling point, and thicken a little with flour.

Fried Carrots

Cook the carrots until done, then peel and slice lengthwise, about a quarter of an inch thick. Roll in flour and fry to a nice brown in hot grease. Sprinkle a little sugar over them as taken from frying pan and placed in dish.

Turnips

Peel and cut up about six medium sized turnips and cook till almost done. Then peel and cut up about half as many potatoes, and put them in the pot with the turnips, also a little salt, and pepper as for potatoes, a couple tablespoons of bacon drippings and about four tablespoons of sugar, and cook till well done. Then mash like potatoes. By cooking this way the turnip taste is not so strong.

Beet Relish

Take five cooked medium sized beets; one small head of cabbage (raw); one small bottle horse radish; one cup sugar; one cup vinegar, if very strong use part water. Put beets and cabbage through food chopper and mix sugar, etc. Will keep as long as a month in a cool place. Mrs. K.

Canned Sweet Peppers

Wash and quarter large sweet peppers; have a kettle of boiling vinegar on the stove. Put them in and let boil until tender. Put in glass jars and

seal. Mixed spices may be put in if desired. Selected.

Watermelon Preserves

Pare off the green rind and trim off the red part. Cut into small pieces and soak in water in which alum has been dissolved, (about one tablespoon of alum to a quart of water,) over night. Drain off the water, and to two parts of rind add one part sugar, a pinch of salt, a little stick cinnamon and whole cloves. Put all in a pan and cook till the juice is like syrup. A little sliced lemon may be added if desired.

Ripe Tomato Jam

Scald the tomatoes so they will be easy to peel, then cut them up a little. Take two parts tomatoes, one part sugar, a little salt, and a little stick cinnamon broke in pieces and whole cloves. Cook till it is like syrup. This cooks down to about half the amount.

Meat Sauce

No. 1.—One peck ripe tomatoes (peeled); one third peck onions; eight large bell peppers (take out seed); one half of a fifteen cent bottle of chili powder.

No. 2.—One quart vinegar; two cups sugar; two tablespoons salt; one five cent box mixed spices.

Grind part No. 1. Boil and strain part No. 2. Then cook all together until it is well done. This makes about six quarts and can be sealed the same as fruit. Mrs. F. H. L.

Quince Honey

Five pounds granulated sugar; five large quinces; one quart cold water. Dissolve sugar in the water. Peel quinces and put through food chopper, using the fine cutter. Add this to the sugar and boil 20 minutes. Fill jars and seal. Mrs. E. C. O.

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